



## Dinner Menu

### Appetizer

Sambuca Shrimp & Escargot: Garlic Scented Mushroom À La Crème	\$15
Caribbean Conch Fritters: Bed of Green Salad, Fruit Chutney & Tartar Sauce	\$13
Lemon Pepper Calamari: Perfectly seasoned, Spiced Tomato Sauce, Pineapple & Melon Jam	\$13
Chicken Marsalata Ravioli: Tender chicken enveloped in delicate ravioli in a wine reduction	\$13
Sosi Ethiopian Bowl: Small bowls of Spicy Lentils & refreshing tomato salad with Injera Bread	\$13

### Soup

Savory Soup of the day: Ask your Server	Small: \$6	Large: \$10
Efit Soup: Vegetable (low Carbohydrate) Soup for the Diet Conscious	Small: \$6	Large: \$10

### Salad

Green Salad: Greens, Cucumber, Tomato, Cranberries, Avocado, Sprouts & Almonds*	\$12
Caesar Salad: Crisp Romaine, Herb Croutons & Parmesan, with Creamy Garlic Dressing	\$12
Muse Baby Spinach Salad: Almonds, Cranberries, Bacon, Egg, Mushroom*	\$12
*Choice of homemade dressings	

### Entrée

#### From the Ocean

Pan Seared Rockfish: Complimented with Luscious Lemon Butter Sauce	\$32
Cajun Blackened Salmon: Enhanced with Sancerre White Wine Sauce	\$32
Fresh Mussels: Braised White Wine, Herb, Garlic & Cream. Grilled Baguette	\$25
Ask your server about our CATCH of the day:	Market Price: \$

#### From the Land

Angus Beef Tenderloin Terica Style: Ravishing Red Wine Sauce Caramelized Onion & Mushroom	\$42
Grilled Strip Loin Steak: Contrasted With Bourbon, Black Pepper & Mushroom Sauce	\$40

#### Best of Land & Sea

Surf & Turf: 6oz Black Angus Beef Tenderloin or 10oz New York Steak with Sautéed Shrimp	\$48
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### Gulshan's Pasta of The Day

Choice: Penne or Fettuccini complemented with your savory protein choice & a delicate sauce	\$28
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## Decadent Dessert

Because life is too short not to be sharing sweets

### Kyle's Brownie "Sundae"

A classic irresistible brownie topped with vanilla ice cream

\$12

### New York (Wishes it had this) Cheese Cake

Served with Fruit Coulis

\$12

### Warm Apple & Peach Crumble Tarts

Accompanied by Vanilla Ice Cream

\$12

### Classic Vanilla Ice Cream

\$8

### Rahul's Dream

Ask your server for Our Staff's Favorite twist on an old favorite

\$14

Our Favorite Musing Quote...

"Always keep a bottle of Champagne in the Fridge. Sometimes that special occasion is that you have a bottle of Champagne in the Fridge"

Hester Browne

Finish off a wonderful evening with some Specialty Coffee and Liqueur

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"Inspired food, inspired view" 2016/2015 Annual "Restaurant Week" Winner